

HAPPY HOUR, LATE NIGHT

Dine in Only. Daily, 2 PM – 5 PM & 9 PM – Close.

**HOUSE
HIGHBALLS**
1oz | \$5
2oz | \$8
(100-200 Cals)

Upgrade your Spirit

**Ketel One,
Tanqueray,
Crown Royal,
Bumbu Rum +\$1**

**Don Julio Blanco
Tequila +\$3**

BEER
16oz | \$5 (210 Cals)
22oz | \$7 (290 Cals)

Big Life™ Euro Lager or Amber Ale

GLASSES OF WINE
6oz | \$5 (120-150 Cals)
9oz | \$7½ (180-220 Cals)

Vista Point, Pinot Grigio or Cabernet Sauvignon

Premium Wines 6oz | \$9 / 9oz | \$13½
Kim Crawford, Sauvignon Blanc (140 Cals)
Tom Gore, Cabernet Sauvignon (140 Cals)
Gris Blanc Rosé, Gerard Bertrand (150 Cals)

AT THE BAR

DRINKS

ABSOLUT SIPPIN' SODA (70-120 Cals) 1oz | 6 2oz | 9
With Bellini or Lime Slush (10-20 Cals)
Choice of Classic, Mandarin, Lime, Watermelon

HANDCRAFTED COCKTAILS 2oz | 10
Smoked Old Fashioned (210 Cals), Espresso Martini (170 Cals),
Moxies Mule (250 Cals), Mojito (160 Cals)

TROPIC THUNDER Non-alcoholic (160 Cals) 6

½ PRICE BOTTLES OF WINE (120 Cals per 142ml/5oz)

DANIEL CHOTARD, SANCERRE BLANC 750ml ~~98~~ 49

AUSTIN HOPE, CABERNET SAUVIGNON 750ml ~~150~~ 75

SAVOUR & SHARE

TACOS Blackened Shrimp (280 Cals) or Black Bean ♻️ (240 Cals) 1ea | 5

TRUFFLE PARM FRIES (620 Cals) 9

SMASHED AVOCADO DIP ♻️ (270 Cals, 2 servings) 12

DRY RIBS (510 Cals, 2 servings) 15

ROASTED TOMATOES & WHIPPED FETA ♻️ (520 Cals, 2 servings) 17

CALAMARI & SHRIMP (410 Cals, 3 servings) 17

BACON CHEESEBURGER (990 Cals), fries (620 Cals) 19

CASHEW LETTUCE WRAPS 20
Chicken or Vegan Tofu ♻️ (290 Cals, 3 servings)

STEAK FRITES (1270 Cals) 27

Note: actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of these beverages. Standard serving sizes are based on one drink as outlined in Canada's low-risk alcohol drinking guidelines. Adults and youth (ages 13 and older) need an average of 2000 calories a day, and children (ages 4 to 12) need an average of 1500 calories per day. However, individuals needs vary.

♻️ Vegetarian items

Not all ingredients are listed. Advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

IN THE KITCHEN